

THORN·CLARKE

Barossa Wines · Australia



TASTING NOTES

2008 TERRA BAROSSA CHARDONNAY

HARVEST DATE	April 2008
BOTTLING DATE	December 2009
Ph	3.34
TA	6.0
ALCOHOL	13.5%
REGION	EDEN VALLEY

2008 VINTAGE

2008 was a very warm year with harvest being completed in a very short period. The resultant wines from the vintage reflect the growing conditions with loads of upfront fruit and rich mouthfeel, meaning wines from this vintage will have a great deal of aging potential as well.

VINIFICATION

Crushed, destemmed and then pressed using a membrane press. Pressings were not used. Fermented using french Yeast at 12-15 degrees celcius. The ferment was kept slow and cool to retain all the natural flavours of the grape. the wine was then racked and filtered. Bottling took place soon afterwards so the wine was a true expression of the grape and the terroir from which it was made.

COMMENTS

The wine is a light straw colour. The nose displays some complexity with citrus fruits, some barrel ferment characters and struck match. This is a medium weight wine with melon fruit and citrus characters balanced nicely with good acidity. There is some oatmeal like characters contributing to the rich mouthfeel. The wine finishes with good length of citrus fruits.



100% ESTATE GROWN – FAMILY OWNED

Thorn·Clarke Wines

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